Rue des Verreries 44a B-6040 Jumet - BELGIUM

Technical specifications

F28020

G.D.C.

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COMMER	CIAL NAME								The benefit programmed for designed. The file may be trians moved, remarks, or detend, lendy that the laboration for the carried file and boddle.	
LEGALE N	AME		WHITE WINE	WHITE WINE						
BRAND			PRAELATENBERG	PRAELATENBERG						
ORIGIN			FR	FR						
CUSTOM '	TARIFF NUM	BER	22042111	22042111						
NET VOLUME IN LITERS			0,750	0,750						
% ALCOH	OL		13,50	13,50						
			PACKAGING							
UNIT	T GROSS WEIGHT		EAN CODE	DIMENSIONS (HxlxL in mm)			QUANTITY			
PC	1320	g	3273570017472	331	74	74				
CARTON	8,1	Kg	3187855316504	336	153	231	6			
LAYER		Kg		336	800	1200	150			
PALLET	827	Kg		1494	800	1200	600			
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PRODUCT SPECIFICATION							
INGREDIENTS	EDIENTS Grapes, sulfites						
GRAPE VARIETY	Riesling						
VINTAGE	2020						
WINEMAKING	Lightning						
DDM/DLC	This product contains 10% or more by volume of alcohol and is not labelled.						
STORAGE	Closed package, away from light, heat, in a dry and ventilated place.						
APPELATION AOC ALSACE GRAND CRU CONTROLEE							
NOTES Can be kept for 5 to 7 years							
ORGANOLEPTIC CHARACTERISTICS							
USE./PREP.	Ideal partner for your refined dishes such as matelote, sushi, seafood, or Alsatian specialties.						
T° SERVICE	8 - 10						
COLOR	Beautiful, bright, pale yellow color						
ODOR	Its bouquet reveals lovely floral notes, citrus, lime, and orange peel						
FLAVOR	This rich fruity palette extends on the palate with a beautiful freshness and a hint of minerality,						
	providing perfect balance.						
	ALLERGENS / IONIZATION / GMO						
ALLERGENS	This product contains the following allergen(s): Sulphur dioxide and sulphites at concentrations of						
	more than 10 mg/kg or 10 mg/litre						
GMO	According to Regulations EC 1829 & 1830/2003: This product does not require any labeling related to						
	GMOs in the final product.						
IONIZATION	Raw material(s) not subjected to ionization. Directives 1999/2/EC and 1999/3/EC of 22 February 1999						
	relating to foodstuffs and food ingredients treated with ionizing radiation.						

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NUTRITIONAL VALUE PER 100 ml										
ENERGY	0	Kj	0	Kcal						
FAT	NC			g	SATURATED FATTY ACID	S	NC	g		
CARBOHYDRATES	NC			g	SUGARS		NC	g		
DIETARY FIBERS	NC			g	PROTEINS		NC	g		
SALT	NC			g						
MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS										
TOTAL BACTERIA COUNT	NA		C	fu/g	<b>ACIDITY</b> NC			± g/l		
YEAST	NA		C	fu/g	<b>DENSITY</b> NC			±		
MOLDS	NA		C	fu/g	PH NC			±		
BRIX	NC	•	± ′	1 °B	RESIDUAL SUGARS	3,2		g/l		

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